

Lanier Islands Seafood Buffet



Friday May 27th, 2016

Chilled

NOLA Trinity Cole slaw

Loaded Red Bliss Potato Salad

Locally Grown Garden Greens and Seasonal Vegetables

Traditional Caesar Salad with focaccia croutons

Cajun peel & eat shrimp-spicy cocktail sauce and Remoulade

Pastrami Cured Scottish Salmon with Dill-Mustard Sauce

On the Buffet

Fried shrimp with cocktail and tartar sauce

Steamed Snow Crab Legs with drawn butter

Baked Stuffed Clams with Garlic-Ale Butter

Grill Salmon with Spinach Cream Sauce

Sautéed Chicken with Apple Cider Sauce

Dry Rubbed St Louis style ribs with Sweet and Sassy Georgia BBQ Sauce

Corn on the Cob with Honey-Thyme Butter

Steam Broccoli with Almond Butter

Roasted Garlic Mashed Potatoes

Assorted rolls and Cheddar Corn Bread

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From the Carving Board

Slow Roasted Southern River Farms Angus Prime Rib with natural jus and horseradish cream

Weekly Specials

Hand Breaded Trout with Lemon brown Butter

Grill Mahi Mahi with Blueberry Beurre Blanc

Made to Order Specials

Coconut Curry Mussels

Desserts

At Sidney's we love to mix it up. So our pastry chefs will surprise and delight you with their inspired sweets- pie, cakes, bars, creams and more.